



Lonk Lamb Lancashire Hot Pot, Roast Loin, Pickled Red Cabbage, Organic Tangled Garden Carrots And Leeks

4 portions

Ingredients

For 1 hotpot

- 1x Short Loin
- Carrots & leeks
- Red Cabbage

For the hotpot meat

- 500g Meat (shoulder, neck and shin)
- 100g Onions
- ¼ tsp White Pepper
- ¼ tsp Salt
- ¼ Sugar

For the neck chops

- Neck chop
- ¼ tsp Salt
- ¼ tsp Pepper
- ¼ tsp Sugar

For the onions

- 450g Sliced Onions
- 15g Butter
- ¼ tsp Salt

For the potatoes

- 1kg Potatoes (3mm thick)
- 200g Chicken Stock
- ¼ tsp Salt
- 50g Butter

For the loin chop

- Short Loin of Lamb
- For the carrots
- 200g Carrots
- 50g Butter
- 100ml Water
- ¼ tsp Salt
- ¼ tsp Sugar
- For the leeks
- 400g Leeks
- 15g Butter
- ¼ tsp Salt
- ¼ tsp Sugar

Method

For the meat

- Slice the onions
- Mix 100g of the onions with the meat, season
- Place into SV bags and seal tight place in the oven at 85°C for 8 hours
- Remove from the oven, open and place into a hot pot dish

For the neck chops

- Clean and prepare the neck rack in to 4 nice cutlets
- Season and place in a SV bag and seal then place in the oven at 85°C for 8 hours
- Remove and place the chops evenly around the side of the dish

For the onions

- Place the sliced onions, butter and salt into a pan and cook down without colour for 2 minutes.
- Remove and place in a vac pac and seal tightly. Place in the oven at 100°C for 3 hours
- Remove and place the onions on top of the meat, fold in a with the meat a little

For the potatoes

- lice the potatoes 3mm thick
- Place into a SV bag, add the salt, butter and chicken stock
- Seal and place in the oven at 100°C for 1 ½ hours
- Remove, open and place the potatoes on top of the onion

For the lonk lamb

- Prepare the lamb loin, cling film, SV and seal
- Place in the oven at 62°C for ½ an hour
- Remove, and seal the loin in a hot pan, season with salt & Pepper, rest for 4 minutes

For the carrots

- Clean the carrots, place in a SV bag season with salt, butter, water and sugar
- Place in the oven at 85°C for 40 minutes
- Remove, take the carrots out and reserve. Place in to a hot bowl with the leeks

For the leeks

- Clean the leeks, SV and seal, season with salt, butter and sugar
- Place in the oven and cook at 100°C for 25 mins
- Remove, Take the leeks out and place in to a hot bowl with the carrot

To serve

Place the meat in a hotpot bowl and take 150g of the 450g of onion and 250g of potatoes and mix in well, put on top of the meat. Then place the remaining onions on top, place the four cutlets around.

Warm the potatoes and arrange the remaining on top and place in the oven at 200°C for 1-1 ½ hours minutes to crisp the potatoes